

Crisp-baked pizza with Rucola

Ingredients for a pizza 40cm in diameter

For the dough:

30 g	yeast
500 g	white flour
2 tablespoons	olive oil
1 pinch	salt
approx. 3 dl	lukewarm water



For the topping:

1 dl	tomato sauce (peeled and chopped)
150 g	Mozzarella
20 g	Rucola
	pizza seasoning
	ground pepper

Preparation

1. Dissolve the yeast in a little lukewarm water.
2. Mix the flour and salt in a bowl, make a well in the middle, pour the yeast and olive oil into the well and mix with the flour, gradually add the lukewarm water and knead into a soft dough for around 5 minutes. When the consistency is right the dough balls can be removed from the bowl without them sticking. Cover the bowl with a damp cloth and let the dough prove for around 1 hour at room temperature.
3. Roll out the dough thinly across the surface of the pizza plate, making sure that the edges are a little thicker. Place the dough sheet on the pizza plate, coat it with the tomato sauce, slice the mozzarella and lay it on the pizza. Season the pizza with pizza seasoning and pepper to taste.

Preparation on the barbecue

Bake the pizza at around 300°C with the lid closed for 5 to 6 minutes.

For the gas kettle barbecue

Funnel	normal position
Lid	closed
Required accessories	grill / pizza plate
Preheating	5 minutes at mark 